

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0250204 - SJS - H MART - KOREAN KITCHEN		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131		Inspection Date 06/09/2025	
Program PR0401597 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name H MART SAN JOSE LLC		Inspection Time 10:50 - 11:30
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By BENJAMIN	FSC BENJAMIN HYUN 06/10/2028	

Placard Color & Score
GREEN
82

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside a plastic bag in the prep area: measured internal temperature of rice to be 105F. In the front grab and go refrigerator: measured internal temperature of rice bowl meal to be 90F. Per employees, both items had been held for less than 4 hours.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[SA] *Foods will be served or discarded before the 4-hour mark. Discussed TPHC option for food items/bowls.*

Minor violation: *on a prep counter next to the front handsink: measured internal temperature of kimchi and fish cakes to be 45F. Employee stated food had been held for less than 4 hours.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

Note: *Diligent prep requires employee to be ACTIVELY handling the food.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the handsink near the warewashing area was partially obstructed by equipment stored in front.*

[CA] *Do not place items in front of the handsink. Handsinks must be made accessible so that handwashing is not only possible, but likely.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *On a shelf in the cooking area: observed japchae cooling in a tall metal container covered in plastic wrap.*

On top of the prep inserts in the large prep unit: observed bowl of small sausages (95F) cooling in a metal bowl.

[CA] *Potentially hazardous foods must be rapidly cooled using one or more of the following methods:*

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

Cool foods to 41F before placing inside the prep unit. Foods must not go over the fill line inside the prep inserts.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed food scoops stored with the handles in contact with food. Observed plastic bowl used as scoop.*

[CA] *Use approved scoops with handles. Store scoops so that the handle is not in contact with food.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: *Observed cell phone stored on prep shelf.*

[CA] *Store personal items away from/below food prep areas to prevent contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
PREPARED RICE BOWL	FRONT DISPLAY REFRIGERATOR	90.00 Fahrenheit	HELD FOR LESS THAN 4 HOURS
KIMCHI, FISH CAKES	METAL CONTAINER ON COUNTER, NEXT TO HANDSINK	45.00 Fahrenheit	
RICE	RICE WARMER	175.00 Fahrenheit	
RICE	PREP COUNTER	101.00 Fahrenheit	HELD FOR LESS THAN 4 HOURS
JAPCHAE	METAL CONTAINER, COOKING AREA	90.00 Fahrenheit	COOLING
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
SHRIMP	PREP INSERT	41.00 Fahrenheit	
CUCUMBERS	REACH-DOWN PREP UNIT	41.00 Fahrenheit	
SPROUTS	METAL CONTAINER ON COUNTER, NEXT TO HANDSINK	41.00 Fahrenheit	
EGGS	REFRIGERATOR	40.00 Fahrenheit	
MINI SAUSAGES	PREP UNIT, ON TOP OF PREP INSERTS	95.00 Fahrenheit	COOLING

Overall Comments:

3. Korean kitchen BBQ town

Provided and discussed TPHC form.

Due to technical difficulties, this report will be emailed to the facility.

Employee stated the fried eggs included with meals are fully cooked, unless the customer requests it to be undercooked.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/23/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Benjamin Hyun
Meat Department Manager

Signed On: June 09, 2025